

- A¹
- b. a glass transition temperature of from about 180 to about 275°F at a snack chip relative humidity of from about 6 to about 9%; and
 - c. a glass transition temperature of from about 150 to about 235°F at a snack chip relative humidity of from about 20 to about 30%.
-

- A²
- 6. (Amended) A uniformly shaped snack chip, wherein the snack chip comprises from about 5 to about 35 surface features per gram of snack chip.
 - 7. (Amended) The snack chip of Claim 6, having a surface roughness of from about 1.5 to about 7 mm.
 - 8. (Amended) The snack chip of Claim 6, having a bubble wall thickness of greater than about 0.1 mm.
 - 9. (Amended) The snack chip of Claim 6, having a total volume occupied by solids greater than about 45%.
 - 10. (Amended) The snack chip of Claim 6, having interior voids with a length of from about 1 to about 12 mm, and a height of from about 0.2 to about 2.5 mm.
 - 11. (Amended) A snack chip having:
 - a. a glass transition temperature of from about 165°F to about 275°F at a snack chip relative humidity of from about 2% to about 4%;
 - b. a glass transition temperature of from about 180°F to about 275°F at a snack chip relative humidity of from about 6% to about 9%; and
 - c. a glass transition temperature of from about 150°F to about 235°F at a snack chip relative humidity of from about 20% to about 30%.
-

Please add Claims 12-14 as follows:

- A³
- 12. The snack chip of Claim 1, wherein said snack chip is made from a dough composition comprising:
 - a. from about 50% to about 80% of a blend comprising:
 - i. at least about 50% of a precooked starch-based material;
 - ii. at least about 0.5% pregelatinized starch, wherein said pregelatinized starch is at least about 50% pregelatinized; and
 - b. from about 30% to about 60% total water.

A3
13. The snack chip of Claim 6, wherein said snack chip is made from a dough composition comprising:

- a. from about 50% to about 80% of a blend comprising:
 - i. at least about 50% of a precooked starch-based material;
 - ii. at least about 0.5% pregelatinized starch, wherein said pregelatinized starch is at least about 50% pregelatinized; and
- b. from about 30% to about 60% total water.

14. The snack chip of Claim 11, wherein said snack chip is made from a dough composition comprising:

- a. from about 50% to about 80% of a blend comprising:
 - i. at least about 50% of a precooked starch-based material;
 - ii. at least about 0.5% pregelatinized starch, wherein said pregelatinized starch is at least about 50% pregelatinized; and
- b. from about 30% to about 60% total water.

15. The snack chip of Claim 12, wherein said blend comprises from about 40% to about 95% corn masa flour.

16. The snack chip of Claim 13, wherein said blend comprises from about 40% to about 95% corn masa flour.

17. The snack chip of Claim 14, wherein said blend comprises from about 40% to about 95% corn masa flour.

18. The snack chip of Claim 15, wherein said pregelatinized starch has a peak viscosity of from about 1500 cp to about 4600 cp; a final viscosity of from about 300 cp to about 2700 cp; and a water absorption index of from about 12 to about 16.

19. The snack chip of Claim 16, wherein said pregelatinized starch has a peak viscosity of from about 1500 cp to about 4600 cp; a final viscosity of from about 300 cp to about 2700 cp; and a water absorption index of from about 12 to about 16.

20. The snack chip of Claim 17, wherein said pregelatinized starch has a peak viscosity of from about 1500 cp to about 4600 cp; a final viscosity of from about 300 cp to about 2700 cp; and a water absorption index of from about 12 to about 16.